APPENDIX C FOOD DEFENSE SYSTEM SURVEY

Food Defense questions listed below are to be evaluated at the processing and offsite warehousing facilities using the following key and column below: (P) Processing Facility (B) Both Processing and Warehousing Facility. Numbers 1-11 are applicable if evaluating the (W) Warehousing Facility only.				YES	NO	RATINO
1.	В	Does management have a Food Defense Plan that is implemented, and reassessed by management to assure it remains relevant to the operation?				
2.	В	Does the Food Defense Plan address preventive measures relative to product tampering and deliberate contamination at the facility and during transport in commerce?				
3.	В	Do written defense practices list management contacts and procedures for notifying appropriate authorities in the case of an emergency or security issue?				
4.	В	Do company personnel hiring practices include screening all potential employees?	Do company personnel hiring practices include screening all potential employees?			
5.	В	After hiring, are photo identification or other measures employed to restrict access to the facility?				
6.	В	Have employees received training in Food Defense, and is the Food Defense training documented?				
7.	В	Do supplier delivery personnel, contract workers, and visitors have restricted access to vulnerable product areas of the facility and are they accompanied by a company representative?				
8.	В	Are the outside premises of the facility secure with limited access to vulnerable areas?				
9.	В	Are the grounds and facility monitored for suspicious activity and unauthorized entr	y?			
10.	В	Are "No Trespassing" signs visible along the perimeter of the facility, or are other numbers taken to secure and limit access to vulnerable areas?	neasures			
11.	В	Are assurances concerning food defense practices provided by suppliers of direct or indirect ingredients, product and equipment cleaning and sanitizing compounds, and packaging materials? This may include the use of tamper evident packaging for raw materials, sealing of trailers, and locking of bulk ingredient receiving ports.				
12.	P	Is the security of water and utilities within the facility's control addressed in the Foo Security Plan, and does the plan define limited access by designated company representatives?				
13.	P	Does the processing plant have a manufacturer processor registration number (MPN Food and Drug Administration (FDA) food facility registration number issued to the manufacturer/processor by FDA?				
		DEFICIENCIES				
ITEM NUMBER			PROPOSED CORRECTIVE ACTION DATE		DATE CORRECTED	